

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0230408 - MALA TOWN		Site Address 438 BARBER LN, MILPITAS, CA 95035	Inspection Date 01/05/2026
Program PR0330421 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MALA TOWN MILPITAS LLC	Inspection Time 14:00 - 15:00
Inspected By KAYA ALASSFAR	Inspection Type LIMITED INSPECTION	Consent By ALAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee was observed handling bowls containing raw meat and bowls containing ready to eat food orders simultaneously.

[CA] Properly wash hands and change gloves when switching from working with raw to ready to eat foods.

[COS] Employee was directed to wash hands and put on new gloves. Manager assigned separate employees to handle raw and cooked orders to prevent cross-contamination.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Employee observed using the 3-comp sink in the wrong order by washing dishes with soap and water in the middle compartment, rinsing in the left compartment. and then sanitizing in chlorine solution in the right compartment of the three compartment sink.

[CA] Manual warewashing shall be accomplished by using a three- compartment sink where the utensils are first precleaned, then washed, rinsed, sanitized, and air dried.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water valve is not operational in hand sink by the cookline.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: Containers of sauces, green onions and cilantro are stored on self-service counter with no sneeze guards or lids.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **1/19/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: ALAN
MANAGER
Signed On: January 05, 2026